Indiana Department of Education

The Brown Box to Bulk Bulletin

2019 Late Summer Edition

Welcome back RAs! We hope you have a great school year!



What is IDOE's Food Distribution Program (FDP)?

The Food Distribution Program (FDP) is administered through the Indiana Department of Education (IDOE) for eligible institutions to receive entitlement dollars for food purchases from the United States Department of Agriculture (USDA). These foods are USDA Foods (formerly known as commodities), and can be used within the National School Lunch Program (NSLP), Summer Food Service Program (SFSP), School Breakfast Program (SBP), and After School Snack Program (ASSP). To learn more about FDP, please visit: http://www.doe.in.gov/nutrition/food-distribution-program.

What's New?



IDOE is hosting a "Procuring USDA Foods" Training on October 29. Please click here for more information.

USDA Foods Has a New Name

USDA Foods is now USDA Foods in Schools

USDA Has Released the New per Meal Rate

donated-foods-from-july-1-2019-through-june-30-2020.

For NSLP the per meal rate (.2375 cents) PLUS the 12 percent provision dollars make the **effective SY 2019 NSLP** rate **36.25 cents**. The per meal rate notice, titled "Food Distribution Program: Value of Donated Foods from July 1, 2019 through June 30, 2020," was published in the Federal Register today, August 12. https://www.federalregister.gov/documents/2019/08/12/2019-17156/food-distribution-program-value-of-

USDA Procurement Issues

- Vegetarian and Refried Beans USDA is working on improving specifications to ensure consistent flavor profiles, and they are still working to approve suppliers.
- Carrots, Green Beans, and Peas USDA has not been able to purchase all of the quantity needed, and are continuing to work with Agricultural Marketing Service (AMS) on next steps.
- Beef prices are coming in high across the board on beef products and they have had a few shortfalls on bulk products.

Upcoming Events

Click <u>here</u> to check out our upcoming trainings.

Timeline

September/October

Weekly allocations and state contracted warehouse deliveries will begin. Deliveries typically begin at the end of September.

RAs should begin planning for the pre-order survey which is held each January.

November

USDA DoD Fresh Fruit and Vegetable Program solicitation emails for entitlement diversion requests toward DoD will be sent to RAs near the end of the month.

RAs should schedule deliveries around breaks and holidays.

RAs should continue planning for the upcoming pre-order survey.

December

RAs should plan to schedule deliveries around breaks and holidays.

RAs should continue planning for the pre-order survey.

January

Annual pre-order survey is opened by the late portion of the month.

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USDA Has Updated It's Website

The new and improved website can found at https://www.fns.usda.gov/.

USDA Department of Defense (DoD) Fresh Fruit and Vegetable Program

- **USDA DoD Fresh Complaint Reminder:** Report all USDA DoD Fresh issues (product quality, product availability, nondomestic produce, and delivery issues) to DLA Representative, and vendor. For recurring issues contact: <u>USDADoDFresh@usda.gov</u>
- **FFAVORS Help Desk:** For questions about FFAVORS, the e-Authentication process, or login issues for existing sites and existing users in FFAVORS, please contact the FFAVORS Help Desk at <u>FFAVORS@fns.usda.gov</u>.

Program Activity	Responsible Entity
USDA DoD Fresh Allocation Requests	<u>USDADoDFresh@usda.gov</u>
USDA DoD Fresh Site Addition Requests	<u>USDADoDFresh@usda.gov</u>
Add/Update FFAVORS User and POC	DLA Representative
USDA DoD Fresh Complaints: (Product quality, product availability, and delivery issues)	DLA Representative, Vendor, and State Distributing Agency
Recurring USDA DoD Fresh Complaints	<u>USDADoDFresh@usda.gov</u>
Requests to Add New Produce Items	DLA Representative, Vendor, State Distributing Agency
FFAVORS Questions, e-Authentication Process, or Login Problems	FFAVORS@fns.usda.gov

Your Students Are Eating What????

In this section, we would like to showcase *your* unique ideas and recipes using USDA Foods. Please email Cheryl Moore at cmoore@doe.in.gov to submit your ideas.

Stir-Fried Green Rice, Eggs, and Ham (Turkey Ham)



Makes: 25 or 50 Servings

This recipe contains USDA Foods and is a delicious, nutritious way to get students to try new dishes. Please click here to view the full recipe. Other recipes containing USDA Foods can be found here.

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Did You Know?

USDA Foods Toolkit for Child Nutrition Programs

Above is the name for the toolkit of Resources for USDA Foods in Schools. It can be found by visiting https://www.fns.usda.gov/fdd/usda-foods-toolkit-child-nutrition-programs.

<u>USDA has NSLP product information sheets for direct delivered (brown box) USDA Foods.</u>

RAs can locate the list of product information sheets by accessing the link on the IDOE Food

Distribution Program website at https://www.doe.in.gov/nutrition/training-fact-sheets-and-resources
or visiting the USDA website directly at https://www.fns.usda.gov/usda-fis/usda-foods-product-

information-sheets.

Breakfast Encourages Education Success!

Eating breakfast will give students a healthy start to their day. It will provide them with the brain power and fuel needed to succeed. Use USDA Foods for breakfast to create more **BEES!**



Taste testing can help your food program.

A taste test is a small sample of food offered in the cafeteria during meal times to introduce students to new foods as well as new flavors, textures and smells. The item might be a dollop of fresh salsa with a handful of corn or tortilla chips, vegetables in a different form (such as kale chips), or eggs with spinach or broccoli. After the sample has been offered, ask students if they tried it, how they liked it, and would they be willing to try it again. Taste testing is useful tool for a food service program looking to make healthy changes to its menus at minimum cost. No one wants to see students throw good food away. By acquainting children with new foods, taste tests can help ensure that an item is marketable before it's offered on the menu. Best of all, students experience an array of new foods that they may not try otherwise.

Using USDA Foods to Promote Your Program

USDA suggests ways schools can use USDA Foods to promote your program:

- Share innovative recipes with your colleagues
- Discuss ways to make nutrition a priority at your school.
- Discuss healthy eating and the importance of NSLP with administrators and teachers at a staff meeting.
- Plan events such as taste test at assemblies or health fairs at your school.
- Include messages in school newsletters, websites, and lunch menus.
- Partnering with teachers to develop nutrition education lesson plans.

IDOE (FDP) Contacts

Cheryl Moore, FDP Specialist (Brown Box, SFSP Commodities, USDA DoD Fresh Program)

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Phone: 317-234-2516

Linda Smith, FDP Specialist (Raw/Bulk Products/Pounds)

Email: <u>Irsmith@doe.in.gov</u> Phone: 317-232-0859

USDA FOODS Resources

IDOE Food Distribution Program

USDA Foods Distribution Programs

ACDA's RA Processing Handbook

2019 State of Indiana Holidays

Columbus Day, Monday, October 14 General Election, Tuesday, November 5 Veteran's Day, Monday, November 1

Veteran's Day, Monday, November 11 Thanksgiving Holiday, Thursday and Friday, November 28-29 Christmas Holiday, Tuesday and Wednesday, December 24-25

2020 State of Indiana Holidays New Year's Day, Wednesday, January 1, 2020

**State Offices are closed in observance of the above holidays.



Always Remember:

Here are a few best practices for storing USDA Foods (This article is extracted from USDA Foods from Farm to Plate: Household Highlights, June 2019):

Only order what you need and your Recipient Agencies can use. Proper inventory management will ensure that USDA Foods are distributed in an efficient, timely manner, and in optimal condition. Proper handling and storage of USDA Foods throughout the distribution chain is essential to maintain product quality and food safety.

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- Inspect the product as it is received, open cases and, if needed, open internal packaging to check product at the time of delivery. Date product with day it was received and adhere to the product dates provided by the manufacturer.
- Store product properly. Certain products such as dried fruits, e.g. raisins, and grain products, e.g. brown rice, are more sensitive to storage conditions. These types of items should be stored in a cool, dry place at refrigerator or freezer temperatures and should be distributed to program recipients as soon as possible.
- Rotate stock utilizing a FIFO ("First In, First Out") system.
- Maintain sanitary conditions, proper temperatures and humidity, and adequate air circulation.
- Determine an effective schedule for product distribution.

For more information, review:

- FD-107 Donated Food Storage, Distribution, and Product Dating
- 709-5 Shipment and Receipt of USDA Foods
- How to File a USDA Foods Complaint

Definitions and Acronyms

ACDA American Commodity Distribution Association

ASSP After School Snack Program
DoD Department of Defense

FFAVORS Fresh Fruits and Vegetables Order Receipt System

FDP Food Distribution Program
FSD Food Service Director

IDOE Indiana Department of EducationNSLP National School Lunch ProgramPAL Planned Assistance Level

RA Recipient Agency

SBP School Breakfast Program
SDA State Distributing Agency
SFA School Food Authority

SFSP School Food Service Program

SY School Year

USDA United States Department of Agriculture

WBSCM Web Supply Chain Management

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